

Child Nutrition Programs

Food Service Employee Training* Record for Sanitation and Food Safety

*Training shall include but not necessarily be limited to: instruction in proper food temperature control; food protection; personal health and cleanliness; and sanitation of the facility, equipment, supplies and utensils. Training records should be retained for the term of employment of all current food workers.

Name of Employee:	Position:	Site:
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Training Taken:

Date of Training	Title and Description of Training Program Content	Length of Training (number of hours)	Provider of Training	Location of Training